



Public Health  
Environmental Health Services

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CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME RESTAURANT EL CACHANILLA		DATE 2/14/2019	REINSPECTION DATE 2/20/2019	PERMIT EXPIRATION 12/31/2019
LOCATION 652 W BASELINE AV, SAN BERNARDINO, CA 92410		INSPECTOR Tamara King		
MAILING ADDRESS 652 W BASELINE AV, SAN BERNARDINO, CA 92410		IDENTIFIER: None		
		SERVICE: 001 - Inspection - Routine		
		RESULT: 05 - Corrective Action / Follow up Required		
		ACTION: 03 - Reinspection Required		
TIME IN 12:34 PM	TIME OUT 4:02 PM	FACILITY ID FA0008393	RELATED ID PR0007900	PE 1620

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional inspection to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#).

Administrative Order to Show Cause (OSC): The Permittee has the right to a hearing if requested in writing within 15 calendar days of receipt of this notice, to show cause why the permit to operate should not be suspended or revoked; otherwise the right to a hearing shall be deemed waived.

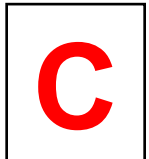
Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food](#).

See the following pages for the code sections and general requirements that correspond to each violation listed below.

○ In = In compliance  
+ COS = Corrected on-site

○ N/O = Not observed  
⊗ MAJ = Major violation

○ N/A = Not applicable  
⊗ OUT = Out of compliance



SCORE 75

DEMONSTRATION OF KNOWLEDGE		COS	MAJ	OUT
In	N/O			⊗
1. Demonstration of knowledge; food safety certification				
Food Safety Cert Name: Jesus Hipolito 3/11/2018				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
○ In			4	
2. Communicable disease; reporting, restrictions & exclusions				
○ In	N/O			2
3. No discharge from eyes, nose, and mouth				
○ In	N/O			2
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
○ In	N/O		4	2
5. Hands clean and properly washed; gloves used properly				
○ In				2
6. Adequate handwashing facilities supplied & accessible				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	N/A	+	⊗
7. Proper hot and cold holding temperatures				2
In	N/O	N/A		4
8. Time as a public health control; procedures & records				2
In	N/O	N/A		4
9. Proper cooling methods				2
○ In	N/O	N/A		4
10. Proper cooking time & temperatures				
In	N/O	N/A		4
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
○ In	N/O	N/A		2
12. Returned and reserve of food				
In		+	⊗	2
13. Food in good condition, safe and unadulterated				
○ In	N/O	N/A		4
14. Food contact surfaces: clean and sanitized				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
○ In			4	
15. Food obtained from approved source				
In	N/O	N/A		2
16. Compliance with shell stock tags, condition, display				
In	N/O	N/A		2
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In	N/A			2
18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY				
In	N/O	N/A		2
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
In	N/A		4	
20. Licensed health care facilities/public and private schools; prohibited foods not offered				
WATER/HOT WATER				
○ In			4	2
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
○ In			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
In			4	⊗
23. No rodents, insects, birds, or animals				

SUPERVISION	OUT
24. Person in charge present and performs duties	1
PERSONAL CLEANLINESS	
25. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
26. Approved thawing methods used, frozen food	1
27. Food separated and protected	⊗
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, used	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	⊗
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	⊗
34. Warewashing facilities: installed, maintained, used; test strips	1
35. Equipment/utensils approved; installed; clean; good repair, capacity	⊗
36. Equipment, utensils and linens: storage and use	⊗
38. Adequate ventilation and lighting; designated areas, use	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	⊗
42. Garbage and refuse properly disposed; facilities maintained	⊗
43. Toilet facilities: properly constructed, supplied, cleaned	⊗
44. Premises; personal/cleaning items; vermin-proofing	⊗

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	⊗
46. No unapproved private homes/living or sleeping quarters	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	⊗
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	⊗
53. Impoundment	
54. Permit Suspension	



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### 7. PROPER HOT AND COLD HOLDING TEMPERATURES

MAJOR

#### POINTS

4

Compliance date not specified  
Complied on 2/14/2019  
Violation Reference - HSC -  
113996, 113998, 114037

**Inspector Comments:** 1) Observed one (1) tray containing raw shrimp on lemon juice and water on the food preparation counter in the rear of the facility with an internal temperature of 60 degrees F. Per employees, the shrimp had been stored in this location for one (1) hour after being removed from the walk in refrigeration unit.

Corrected on site: The shrimp was relocated to the walk in refrigeration unit to rapidly cool to below 41 degrees F.

2) Observed partially cooked chicken stored in a metal mixing bowl on the flat top grill with internal temperatures measuring between 124 and 135 degrees F. Per employees, the chicken had been stored in this location for less than 20 minutes.

Corrected on site: The chicken was reheated to 165 degrees F prior to being cooled for cold storage.

Potentially hazardous foods shall be held below 41 degrees F or above 135 degrees F.

**Violation Description:** Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

**More Information:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food\\_Danger\\_Zone.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food_Danger_Zone.pdf)

### 13. FOOD IN GOOD CONDITION, SAFE AND UNADULTERATED

MAJOR

#### POINTS

4

Compliance date not specified  
Complied on 2/14/2019  
Violation Reference - HSC -  
113967, 113976,

**Inspector Comments:** 1) Observed one (1) Roma tomato stored in the preparation top refrigeration unit to have signs of spoilage.

Corrected on site: The tomato was voluntarily condemned and discarded. See violation 52.

2) Observed one (1) piece of beef in the upright residential Kenmore freezer in the rear of the kitchen adjacent to the walk in stored uncovered and in direct contact with the exterior of a package of cut tripe.

Corrected on site: The beef was voluntarily condemned and discarded. See violation 52.

3) Observed one (1) can of Juanita's brand Hominy with severe dents on the seam on the shelf in the dry storage area with other cans of hominy.

The can was removed from the shelf and voluntarily condemned and discarded. See violation 52.

All food shall be manufactured, produced, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health.

**Violation Description:** All food shall be manufactured, produces, prepared, compounded, packed, transported, kept for sale, and served so as to be pure and free from adulteration and spoilage. Any food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health. (113967, 113976, 113980, 113988, 113990, 114035, 114254(c), 114254.3)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TransFatFlyer22012.pdf>



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### 1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

POINTS

2

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
113947-113947.1

**Inspector Comments:** 1) Observed no valid food safety certificate on site. Certificate on site observed to be expired.

One person in the facility must obtain a valid food safety certificate from an ANSI approved organization, within sixty (60) calendar days of today's date. Original certificate must be kept on site at all times (photocopies are not acceptable). An inspector will conduct a re-inspection to determine compliance. Failure to comply by the deadline may result in additional billable re-inspections.

For more information on how to obtain a food safety certificate from an ANSI-approved organization, visit the ANSI website at [www.ansica.org/wwwversion2/outside/ALLdirectoryListing.asp?menuID=8&prgID=8&status=4](http://www.ansica.org/wwwversion2/outside/ALLdirectoryListing.asp?menuID=8&prgID=8&status=4).

2) Employees demonstrated insufficient knowledge of proper cooking temperatures, thermometer calibration, and of proper drying of equipment after ware washing.

All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties.

**Violation Description:** All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947)  
Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/FoodSafetyPracticesOverview.pdf>

### 23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS

2

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114259.1, 114259.4, 11425

**Inspector Comments:** 1) Observed the following around the display refrigeration unit that is visible from the customer seating area unit located at the front of the kitchen and to the left of the cash register:

- On the side of the refrigeration unit closest to the register one (1) glue trap was observed with two (2) live cockroaches contained within the glue trap.
- On the side of the refrigeration unit closest to the register one (1) glue trap was observed with one (1) live and one (1) dead cockroach contained within the glue trap.
- On the side of the refrigeration unit closest to the register one (1) glue trap was observed with two (2) dead cockroaches contained within the glue trap.

- 2) Observed the following behind the upright 1-door display refrigeration unit located at the front of the kitchen:
- Six (6) dead cockroaches observed on the floor behind the refrigeration unit.
  - One egg casing observed behind the refrigeration unit.

No live cockroaches were observed in any other location. No live or dead cockroaches located in any other portion of the facility.

The facility shall thoroughly clean the areas where vermin were observed dead and in glue traps and eliminate all evidence of past infestations. Using approved pest control methods the facility shall eliminate vermin and all evidence of vermin from the facility.

A follow up will be conducted in one week to verify compliance with elimination of vermin and all evidence of vermin from the facility. Failure to comply may result in further billable re-inspections and closure of the facility.

**Violation Description:** Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)



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### 27. FOOD SEPARATED AND PROTECTED

#### POINTS

1

Compliance date not specified  
Complied on 2/14/2019  
Violation Reference - HSC -  
113984 (a, b, c, d, f)

**Inspector Comments:** 1) Observed the sugar, salt, and mixed spice containers in the dry storage area uncovered.

Corrected on site.

All food shall be separated and protected from contamination. All food shall be stored, prepared, displayed, or held so that it is protected from contamination.

**Violation Description:** All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c)) All food shall be stored, prepared, displayed or held so that it is protected from contamination.

### 30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

#### POINTS

1

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114047, 114049, 114051

**Inspector Comments:** 1) Observed a container of spices stored on the plastic shelves adjacent to the preparation top refrigeration unit to be unlabeled.  
2) Observed a container of sugar mislabeled as Hamburger Dill Chips.  
3) Observed numerous containers and bags of various spices unlabeled and mislabeled in the shelves located to the top left above the ware wash sink.

Properly label the containers and bags of spices. Working containers of food or ingredients removed from original packages shall be identified with common name of the food

**Violation Description:** Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))

### 33. NONFOOD-CONTACT SURFACES CLEAN

#### POINTS

1

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114115 (c)

**Inspector Comments:** Observed the following:

- 1) The interior surfaces of the preparation top refrigeration unit observed with accumulation of food residue, dust, debris, and rubbish.
- 2) The exterior and handle surfaces of the preparation top refrigeration unit observed with accumulation of food residue, dust, and other debris.
- 3) The gaskets of the preparation top refrigeration unit observed with accumulation of food residue, dust, and other debris.
- 4) Accumulation of food residue and debris on the metal shelf below the steam table in the kitchen.
- 5) Accumulation of grease on the wire shelves throughout the facility including the shelves where the to-go containers are stored above the steam table.
- 6) Accumulation of dust, dirt, food residue, and other debris on the wooden shelves surrounding and behind the registers.
- 7) The interior, gaskets, and exterior surfaces of the display fridge located at the front of the kitchen that is visible from the customer area observed with an accumulation of food residues, dust, dirt, and other debris.
- 8) Accumulation of food residue and debris on the shelves of the stainless steel preparation counter/shelving unit located by the flat top grill.
- 9) Accumulation of dust and food residues on the wooden rolling shelving unit that houses the cash register.
- 10) Accumulation of residues on plastic shelving units throughout the facility.
- 11) Food residues and meat juices on the bottom shelf of the residential refrigeration unit by the walk in.
- 12) Gaskets and exterior surfaces of residential refrigeration unit in the office observed soiled.
- 13) Interior and exterior surfaces of microwave observed with heavy accumulation of food residue.

Thoroughly clean the nonfood-contact surfaces in the facility. Maintain all nonfood-contact surfaces in a clean and sanitary manner free from accumulation of dust, dirt, food residue, and other debris.

**Violation Description:** All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))



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#### 35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY

**POINTS****1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114130, 114130.1, 114130

**Inspector Comments:** Observed the following:

1) Household refrigerator/freezer used in the following areas:

- Next to delivery door
- Inside the office area

2) Broken 2-door reach-in "Delfield Co", model 9036, display refrigerator being used as a storage unit near the dry storage room.

3) Coca-Cola Display refrigeration unit being used as storage near the dry storage room.

4) Two (2) meat slicers non operation al stored in the water heater/equipment closet.

5) One (1) Vissani brand counter top display refrigeration unit being used as a storage area on top of a stainless steel reach in refrigeration unit that is also being used as a storage area adjacent to the upright display refrigeration unit at the front of the kitchen near the registers.

6) One duct tapped metal ice chest in the hallway by the restrooms.

Repair, replace, or remove all non-functioning equipment. All equipment in the facility shall be NSF approved for use in a commercial facility.

8) Observed bowls being used as scoops in bulk containers of sugar and rice in the dry storage area.

Provide approved scoops with designated handles to prevent potential contamination of foods.

**Violation Description:** All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

#### 36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

**POINTS****1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114074, 114081, 114119

**Inspector Comments:** 1) Observed the handle to the scoop in the bulk salt container to be stored in direct contact with the salt.

Discontinue this practice. Ensure all scoop handles are stored upright and out of direct contact with food to prevent potential contamination.

2) Observe unsecured CO2 tanks in the "Office" and adjacent to the front-most display fridge.

Secure the CO2 tanks to a rigid surface.

**Violation Description:** All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)



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### 41. PLUMBING; PROPER BACKFLOW DEVICES

**POINTS****1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114171, 114189.1

**Inspector Comments:** Observed the following:

1) Observed the faucet knobs at the ware wash sink and the food preparation sink not fully functional. The facility is currently turning the water on and off using the valves on the wall behind the ware wash sink. Hot water was measured at above 120 degrees at the two (2) sinks.

Repair or replace the faucets at the two sinks to ensure that the sinks can be properly operated. All plumbing fixtures shall be maintained in good condition, be fully operational, and clean.

A follow up will be conducted in one (1) week to verify compliance.

2) Insufficient one (1) inch air gap between the condensate line of the ice machine and the flood rim level of the floor sink at the front area.

Ensure that all waste lines are directed over proper waste disposal system and a one (1) inch gap is present between waste lines and flood rim level of sinks as a method of backflow prevention.

**Violation Description:** The potable water supply shall be protected with a backflow or back siphonage protection device, as required by applicable plumbing codes. (114192) All plumbing and plumbing fixtures shall be installed in compliance with local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Any hose used for conveying potable water shall be of approved materials, labeled, properly stored, and used for no other purpose. (114171, 114189.1, 114190, 114193, 114193.1, 114199, 114201, 114269)

### 42. GARBAGE AND REFUSE PROPERLY DISPOSED; FACILITIES MAINTAINED

**POINTS****1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114244, 114245

**Inspector Comments:** Observed the following:

- 1) Recyclables were observed stored in multiple garbage bags and cardboard boxes in the hallway by the restrooms.
- 2) Recyclables were observed stored in 3 full size garbage bags below the 3-compartment ware wash sink.
- 3) Recyclables were observed stored in and around cardboard boxes in the kitchen adjacent to the upright display refrigeration unit.

Remove the recyclables and rubbish from the facility. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance.

**Violation Description:** All food waste and rubbish shall be kept in leak proof and rodent proof containers. Containers shall be covered at all times. All waste must be removed and disposed of as frequently as necessary to prevent a nuisance. The exterior premises of each food facility shall be kept clean and free of litter and rubbish. (114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8)

### 43. TOILET FACILITIES: PROPERLY CONSTRUCTED, SUPPLIED, CLEANED

**POINTS****1**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114250, 114276

**Inspector Comments:** The toilet paper roll in the women's restroom was not stored in the dispenser.

Ensure toilet paper is stored in the dispenser to prevent potential contamination.

**Violation Description:** Toilet facilities shall be maintained clean, sanitary and in good repair for use by employees and patrons. Toilet rooms shall be separated by a well-fitting, self-closing door. Toilet tissue shall be provided in a permanently installed dispenser at each toilet. Location of toilet facilities used by patrons shall not be located to pass through food preparation, food storage, or utensil washing areas. (114250, 114250.1, 114276)



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### 44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING

#### POINTS

1

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114067 (j), 114123

**Inspector Comments:** 1) Observed three (3) empty unlabeled pill bottles on the floor and on the shelf at the front of the facility used for display of pre-packaged Mexican style candies.  
2) Observed one (1) unlabeled pill bottle with pills stored in the shelf used for display of pre-packaged Mexican style candies.

Medicines in the facility for personal use shall be labeled and stored to prevent contamination. Discontinue this practice. Personal effects, employee foods, and beverages shall be stored in a designated room or area where contamination of food, equipment, utensils, linens, and single-use articles cannot occur. First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination.

3) Air curtain hanging from ceiling was not plugged in.

Repair or plug in the air-curtain. Air curtains shall be maintained operational.

**Violation Description:** The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)

### 45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN

#### POINTS

1

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114143 (d), 114266

**Inspector Comments:** Observed the following:

- 1) Accumulation of food debris and residue on the floor-wall junctures throughout the facility.
- 2) Accumulation of food residue on the floor beneath the wire racks inside the walk-in refrigerator.
- 3) No base coving at the floor-wall juncture at the 3-Compartment Sink area.
- 4) Deteriorated seal for the cement flooring.
- 5) Accumulation of food and grease residue on the tiled walls in the kitchen area.
- 6) Accumulation of food residue and other debris on the floors below the equipment at the cooks line and grills.
- 7) Deteriorated tile behind the ice machine.
- 8) Accumulation of food residue, dirt, and other debris on the floor behind the ice machine and soda fountain area.
- 9) Ceiling tiles throughout the facility observed with holes greater than 1/4 inch.

Thoroughly clean the floors throughout the facility. All floors, walls, and ceilings shall be kept in a clean condition - free from accumulation of dust, soil, grease, food residue, and other debris. All floors, walls, and ceilings shall have a surface that is smooth, durable, nonabsorbent, and easily cleanable. Floors shall be coved at the floor-wall juncture with 3/8 inch coving and at least 4 inches up the wall.

**Violation Description:** The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))





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### 48. FOOD HANDLER CERTIFICATION

**POINTS****3**

Compliance date not specified  
Not In Compliance  
Violation Reference - SBCC -  
33.0409

**Inspector Comments:** Observed one (1) food handlers without current, valid San Bernardino County food handler cards.

Ensure that food handlers maintain current, valid San Bernardino County food handler cards.

Provided operator with information on how to obtain San Bernardino County food handler cards, and provided the Missing Food Handler Card – Inspector Handout form to the operator for the facility to complete with the missing information.

Facility must provide current, valid food handler card information within 14 calendar days of today's date. If current, valid food handler card information is not faxed to the Division of Environmental Health Services at 909-387-4272 on or before 02/28/2019, there will be a re-inspection charge of \$4.08 per 1 minute with a minimum time of 30 minutes, and a minimum charge of \$122.50.

**Violation Description:** This facility is currently in violation with the food handler certification requirement for San Bernardino County, which states all food handlers must obtain a valid food handler certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the 'Missing Food Handler' form provided by the inspector and email an electronic copy (scans or photos are ok as long as they are readable) to [sbcfoodworker@gmail.com](mailto:sbcfoodworker@gmail.com)

**More Information:** [http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food\\_worker\\_training.aspx](http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx)

### 52. VC & D

**POINTS****0**

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
113980

**Inspector Comments:** The following was voluntarily condemned and discarded:

- one (1) Roma tomato
- one (1) piece of beef
- one 105 oz can Juanita's Hominy

**Violation Description:** Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

### IMPORTANT: Risk Based Inspection Frequency

Food facilities that pose a higher risk level for causing foodborne illness will be subject to an additional inspection, to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#). Facilities that received one or more of the following will be elevated to a high risk tier:

- A score letter of "C" or lower on one of the last two graded inspections,
- A score letter of "B" on two of the last three graded inspections,
- Repeated "four (4) point violation Risk Factor" (critical violation codes 1-23) on the last two inspections, or
- Four (4) or more critical violations (codes 1-23) noted during an inspection, or
- A permit suspension (closure) on your last graded inspection.

### Overall Inspection Comments





Public Health  
Environmental Health Services

**CAL CODE OFFICIAL INSPECTION REPORT**

FACILITY NAME RESTAURANT EL CACHANILLA	DATE 2/14/2019
LOCATION 652 W BASELINE AV, SAN BERNARDINO, CA 92410	INSPECTOR Tamara King

Grade card replaced on this date, a "C" grade card was posted this date.

A PEP talk was provided on this date.

The following handouts were provided at the time of this inspection: Top 5 CDC Risk Factors handout, Active Managerial Control Handout, Missing Food Handler Card Inspector form, Request for Rescore form, Food temperature stickers, HELP Brochure, L.E.A.R.N. Flyer.

**Notes:**

Hot water in the facility measured a minimum of 120F.

Ware washing sink observed set up with hot water measuring a minimum of 100F. The sanitizer compartment was observed set up with a chlorine sanitizer concentration measuring 100 ppm.

Sanitizer buckets observed set up with a chlorine sanitizer concentration measuring 100 ppm.

All cold holding temperatures observed below 41F.

A follow up will be conducted in one (1) week on 2/20/2019 to follow up on repairs of the ware wash sink faucet, food preparation sink faucet, and vermin elimination.

The missing food handler card form shall be completed and submitted to DEHS within two (2) weeks, 2/28/2019.

The missing Food Manager Certificate shall be obtained and provided to DEHS within 60 days, by 04/15/2019.

The food facility must correct the deficiencies listed in the Official Inspection Report (OIR) and must submit to our Division a written request for a re-score inspection within 30 days of the OIR. The Health Official will complete the re-score inspection within ten (10) County business days of the food facility submitting a request for a re-score inspection. A food facility failing to comply with the OIR, failing to attain at least a "B" grade on the re-score inspection, or failing to request a re-score inspection may be immediately closed by the Health Official and remain closed until at least a "B" grade is achieved on a re-score inspection. The inspection rate is \$245.00 per hour. A minimum of \$122.50 will be charged for the first 30 minutes of inspection time. A Letter Grade Card shall remain valid until the Health Official completes the next routine inspection or re-score inspection of the food facility. A re-score inspection is a new, unscheduled, complete routine inspection that a) may be required by County Ordinance #33.1403; or b) may be requested by the food facility.

**Signature(s) of Acknowledgement**

NAME: Felix Alcaraz  
TITLE: Owner